

10•20ESG SERIE



MODEL 10 • 20 ESG WITH COMBITOUCH CONTROL **ROLL-IN PAN CART INCLUDED** CAPACITY OF TWENTY (20) FULL-SIZE OR GN 1/1 PANS, TEN (10) FULL-SIZE SHEET OR GN 2/1 PANS





- EcoSmart design uses less electricity and water than competitive mode Reduced energy setting further minimizes electricity use.
- Exclusive Gold-n-Brown™ features gives the operator the ability to achieve the ideal cooking environment for the ideal finish.
- Expandable system to meet your specific requirements.
- Cook with the included product temperature probe (not included as standard) S-control models) or by time.
- Cooks with variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry. Cooking speeds are increased by as much as 70% compared to conventional cooking methods.
- CombiClean® feature uses jets of water for fully automated cleaning. Use either commercial-strength CombiClean Tablets or Combitherm Cleaning Liquid Spra
- Boiler-free flash-steam generation increases reliability by eliminating boiler maintenance and boiler heating element burnout. Steam levels are maintained without a water reservoir.
- Optional, CombiSmoker® oven with smoking technology smokes any product, hot or cold.

• CombiTouch®

- Intuitive CombiTouch control is fully operable from the touch screen.
- Store up to 250 recipes, each with up to 9 steps. CombiTouch comes standa with more than 100 preprogrammed recipes and photos.
- Six precise and consistent Gold-n-Brown™ browning levels.
- Multi-shelf Timers track cooking time of ten different food items in the
- Advance reversing fan design provides excellent baking results and prevents excessive water and power consumption.

Provide Alto-Shaam Combitherm® floor-standing Model 10 • 20ESG flash-steam gas CombiOven designed with EcoSmart® technology to reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection he Standard features to include patented automatic steam venting; Gold-n-BrownTM browning function and a self-adjusting, flush-mounted rotary door handle. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, coo down function, automatic cleaning function, and four (4) adjustable legs. Each oven is to accommodate up to ten (10) full-size sheet pans or twenty (20) full-size hotel pans, include standard right-hand door hinging, and Roll-in pan cart with ten (10) non-tilt support rails (21-1/16" (535mm) horizontal width between rails, and 2-5/8" (65mm) vertical spacing between rails), five (5) stainless steel shell

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|--------|-------------------------------|--|---|---|--|--|--|--|--|
| emov | able drip tray and cart ha | ndle. | | | | | | | |
| | CombiTouch® Control: | includes six different browning levels; two-speed reversing fan with coordinated venting system, USB port fe | | | | | | | |
| | | access, quick-connect single-point into | ernal product temperature probe in the | ne oven interior. | | | | | |
| | Deluxe Control: | includes a quick-connect single-point internal product temperature probe in the oven interior and programm | | | | | | | |
| | | capability with Rapid-Touch TM opera | tional quick-keys. | | | | | | |
| | Standard Control: | includes a quick-connect single-point internal product temperature probe in the oven interior. | | | | | | | |
| | S-Control: | with quick-connect single-point intern | nal product temperature probe in the | oven interior as an option. | | | | | |
| | | * | * * | * | | | | | |
| TALLED | • Electrical Choices | Door Swing | Probe Specify choice Multi-point, hard-wired temperature probe [5005678] - not available | Security Devices for correctional facility use. Base package: excludes temperature probe | | | | | |

• SPEPFy choice:

* Touch only

- □ Natural
- ☐ Propane

FACTOR

☐ Alternate Burner Orifice specify elevation for elevations higher than 2,000 feet (610m)

4" (102mm)

above sea level

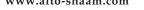
increases oven width by

- ☐ Smoking Function, optional
- on ovens with S-Control
- Single-point, removable temperature probe - included on Touch, Deluxe and Standard controls
- ☐ S-Control oven without smoker [5011570]
- S-Control oven with smoker [5011571]
- Specify additional choice ☐ Anti Entrapment Device
- □ Control Panel Security C [5012224]
- ☐ Hasp Door Lock (padloc not included) [5011079]
- ☐ Tamper-Proof Screw Paci for oven [5013922]
- ☐ Seismic Feet Package [5015198]



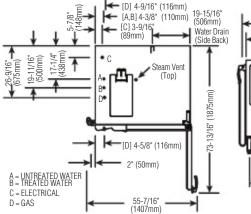
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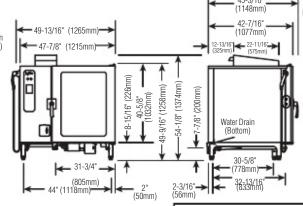
DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.





10•20ESG SERIE COMBITHER 45-3/16" (1148mm)





DIMENSIONS: H x W x D

EXTERIOR:

54-1/8" x 49-13/16" x 45-3/16" (1374mm x 1265mm x 1148mm)

EXTERIOR WITH RECESSED DOOR:

54-1/8" x 53-13/16" x 45-3/16" (1374mm x 1366mm x 1148mm)

INTERIOR:

33-7/8" x 25-1/4" x 33-7/8" (860mm x 640mm x 860mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT* * Can manifold off of one 3/4" line. ONE (1) UNTREATED WATER INLET: 3/4" NPT*

LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar

WATER DRAIN: 1-1/2" CONNECTION WITH A 2" MINIMUM AIR GAP INSTALLED AS CLOSE to the oven as possible. Materials must withstand temperatures up to 200°F (93°C).

CLEARANCE REQUIREMENTS

90'(158mm) PERONMENTERSERVING ACCEPSENS (457mm)

RIGHT* 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT BACK* 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS

TOP 20" (508mm) FOR AIR MOVEMENT

BOTTOM 5-1/8" (130mm) FOR LEGS

*6" (152mm) from grease producing equipment

WATER QUALITY MINIMUM STANDARDS

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standard published below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat you water.

Contaminant Inlet Water Requirements

Free Chlorine Less than 0.1 ppm (mg/L)

Hardness 30-70 ppm

Chloride Less than 30 ppm (mg/L)

pH 7.0 to 8.5

Silica Less than 12 ppm (mg/L)

Total Dissolved Solids (tds) 50-125 ppm

GAS REQUIREMENTS (TYPE MUST BE SPECIFIED ON ORDER)

CONNECTED ENERGY LOAD: 91,000 Btu / hr (Natural Gas)

88,000 Btu / hr (Propane)

HOOK-UP: 3/4" NPT

MINIMUM CONNECTED PRESSURE: 5.5" W.C. (Natural Gas)

9" W.C. (Propane)

MAXIMUM CONNECTED PRESSURE: 14" W.C.

INSTALLATION REQUIREMENTS

- Oven must be installed level.
- Hood installation is required.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Alternate burner orifice is required for installation sites at elevations of 2,000 feet (610m) above sea level.

| ELECTRICAL (DEDICATED CIRCUIT REQUIRED) - DO NOT CONNECT TO A G.F.I. OUTLET | | | | | | | | CombiSmoker |
|---|-----------|----|----------|--------|------|--------|----------------------------------|---------------|
| MODEL | VOLTAGE | PH | HZ | AMPS | kW | AWG | CORD & PLUG | Additional kV |
| 10•20ESG Touch | 120 | 1 | 60 | 5.0 | .58 | AWG 12 | NEMA L5-20P, 20A, 125V Plug + | |
| | 208 – 240 | 1 | 50/60 | 5.0 | 1.04 | AWG 12 | no cord or plug | + .7 kw |
| | 208 – 240 | 3 | 50/60 | 5.0/ph | 1.04 | AWG 12 | no cord or plug | + .7 kw |
| 10•20ESG | 120 | 1 | 60 | 6.0 | .69 | AWG 12 | NEMA L5-20P, 20A, 125V Plug + .7 | |
| | 208 – 240 | 3 | 50/60 | 3.2/ph | 1.14 | AWG 12 | no cord or plug | + .7 kw |
| WEIGHT | | | CAPACITY | | | | | |

NET 573 lb est (260 kg)SHIP 875 lb (397 kg)CRATE DIMENSIONS: (L x W x H) 45" x 53" x 59" (1143 x 1346 x 1499mm)

FULL-SIZE PANS: GN 1/1: GN 2/1: FULL-SIZE SHEET PANS:*

ON WIRE SHELVES ONLY

20" x 12" x 2-1/2" 530 x 325 x 65mm 650 x 530 x 65mm 18" x 26" x 1"

Twenty (20) Twenty (20) Ten (10) Ten (10)

10.20esG SERIE

240 lb (109 kg) MAXIMUM

VOLUME MAXIMUM: 150 quarts (190 liters)

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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WW W. ALTO-SHAAM.









Combi Touch

Standard

S-Control





Steam Mode

- Automatic steaming at 212°F (100°C).
- · Quick steaming.

Touch — 213°F to 250°F (101°C to 121°C).

Deluxe, Standard, S-Control — 213°F to 248°F (101°C to 120°C).

• Low temperature steaming for poaching or proofing.

Touch — 85°F and 211°F (29°C and 99°C).

Deluxe, Standard, S-Control — 86°F and 211°F (30°C and 99°C).





Combination Mode

- Combines steam and convection modes for faster production and better moisture retention.
- Improves yield quality and shelf life.
 Automatic humidity control.

Touch — 212°F to 485°F (100°C to 252°C).

Deluxe, Standard, S-Control — 212°F to 482°F (100°C to 250°C).





Convection Mode

Cooking, roasting, baking and finishing applications.

Touch — 85°F to 485°F (29°C to 252°C).

Deluxe, Standard, S-Control — 86°F to 482°F (30°C to 250°C).





Retherm Mode

• Bulk food or plated meal reheating with automatic steam injection. Touch — 245°F to 320°F (118°C to 160°C).

Deluxe, Standard, S-Control — 248°F to 320°F (120°C to 160°C).

• Automatic humidity control.





Gold-n-Brown™

• Gold-n-Brown vents just the right amount of humidity in the oven cavity for perfect browning.

Touch — Six levels of Gold-n-Brown are featured.









Moisture Injection
 A quick burst of moisture can be added with a touch of a button at any time when cooking in the convection mode.

HACCP Data Access (CombiTouch only)

• Records cooking mode, time and temperature completed within a two week time period. The information is captured in a text format and can be downloaded to a USB device.

CombiSmoker® (option)

- Smoke any product, hot or cold, utilizing real wood chips.
- Functions in both combination and convection mode.
- Function can be programmed into operating procedure.
- Sample bag of wood chips included.

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